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United States Patent [19]

Hibi et al.

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[54] **METHOD OF MANUFACTURING
RICH-FLAVORED ROASTED COFFEE
BEANS AND GROUND ROASTED COFFEE
BEANS**

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Related U.S. Application Data

[63] Continuation of Ser. No. 863,191, Apr. 3, 1992, abandoned.

[30] **Foreign Application Priority Data**

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[51] **Int. Cl.⁵** **A23F 5/04**

[52] **U.S. Cl.** **426/466; 426/595**

[58] **Field of Search** **426/595, 466-469**

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[57] **ABSTRACT**

A method of manufacturing roasted coffee beans which comprises the steps of roasting coffee beans and rapidly cooling the roasted beans to -17° C. or lower within 3.5 minutes after the roasting. If ground coffee beans are desired, an additional step of grinding the cooled roasted beans at a temperature of 20° C. or lower is carried out. The above method effectively slows down the process of flavor deterioration and provides rich-flavored coffee beans without requiring a complex, expensive freezing apparatus or coolant.

14 Claims, 2 Drawing Sheets